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## COCONUTS AND COCONUT PRODUCTS.

A Selected Bibliography and Patent List Compiled By  
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These lists cover citations to the literature on the coconut as a whole, the husk or fibrous outer covering, the shell, the kernel, and the internal fluid. References to the coconut as an oil seed are not included. This special field, including copra, coconut oil and its products, and the residual oil cake and its uses, has its own literature. This is much too voluminous to be covered here, but citations may be found in the various abstracting journals and in publications on vegetable fats and oils.

For information on copra meal (coconut oil meal) in mixed feeds for farm animals, it is suggested that you write to your State Agricultural Experiment Station, or that you consult the annual and decennial indexes of the Experiment Station Record.

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- 1,372,293, March 22, 1921, H. C. Jones; Coconut shell cracking machine.
- 1,374,879, April 12, 1921, W. S. Cookson; Concentrated coconut milk and making same.
- 1,374,880, April 12, 1921, W. S. Cookson; Coconut food product.
- 1,374,899, April 19, 1921, F. Baker, Jr.; Removing coconut shells.
- 1,380,859, June 7, 1921, F. Baker, Jr. and S. Cooper; Removing shells from coconuts.



- 1,382,038, June 21, 1921, V. A. White; Food product (from coconuts) and process of manufacture.
- 1,383,755, July 5, 1921, M. B. Punnett and R. A. Whitaker, - to Eastman Kodak Co.; Process of producing decolorizing carbon (from coconut shells and similar materials).
- 1,402,133, January 3, 1922, H. S. Ashenhurst, - to H. A. Parkyn; Insulating substance (containing coconut or similar organic fibers as reinforcement). Reissue 15,844, May 27, 1924; Reissue 15,952, Nov. 25, 1924.
- 1,402,234, January 3, 1922, H. C. Jones; Coconut-shell-cracking machine.
- 1,403,786, January 17, 1922, J. H. Ingoldsby; A. Ingoldsby, Administratrix; Composition for making floor tiling, etc. (containing finely ground coconut shells).
- 1,413,386, April 18, 1922, J. Rohr and H. Gilbert; Device for removing coconut shells.
- 1,414,557, May 2, 1922, C. Ellis; Cereal and fruit beverage (coffee substitute) in which coconut meat and similar products may be used to a greater or lesser extent.
- 1,421,703, July 4, 1922, D. McGill; Sizing for fibrous materials (especially coconut fiber, for use in mattresses).
- 1,433,969, October 31, 1922, A. A. Noyes and C. L. Burdick; Process of treating gas mixtures containing nitrogen oxides (with activated carbon derived from the shell of certain nuts, including coconuts). (See also U. S. 1,339,494)
- 1,438,714, December 12, 1922, G. D. Olds, Jr.; Machine for extracting and shredding coconut meat.
- 1,444,408, February 6, 1923, W. W. Willison; Preparing and preserving coconut meats and product obtained thereby.
- 1,468,011, September 18, 1923, O. Elsworth; Means for stripping the husks from coconuts.
- 1,475,459, November 27, 1923, D. Tenney and W. D. Walsh; Coconut husking machine.
- 1,491,112, April 22, 1924, E. W. Spink; Composite board and process of making the same (containing wood pulp, straw, coconut fiber, and/or similar products).
- 1,493,183, May 6, 1924, A. A. Backhaus, - to U. S. Industrial Alcohol Co.; Process of purifying carbon dioxide (using coconut shell carbon and carbon from shells or pits of many other kinds of nuts as absorbent).



- 1,497,543-4, June 10, 1924, N. K. Chaney; Adsorptive carbon and process of making same (from coconut shells and similar substances).
- 1,499,908, July 1, 1924, N. K. Chaney,- to National Carbon Co., Inc.; Process of activating carbon.
- 1,500,080, July 1, 1924, C. A. Kloppenburg; Alcohols and aldehydes from hydrocarbons (using coconut shell carbon as catalyst).
- 1,511,947, October 14, 1924, H. G. Coder; Coconut shredding machine.
- 1,512,790, October 21, 1924, B. Müller, Machine for removing the pulp or core in coconuts and the like.
- 1,517,523, December 2, 1924, R. C. Allen,- to Henry L. Doherty & Co.; Method of and apparatus for activating charcoal (from coconut shells, for use in gas masks).
- 1,517,543, December 2, 1924, F. M. Dorsey,- to General Electric Co.; Method of activating carbon (from such materials as coconut shells and peach stones).
- 1,554,516, September 22, 1925, G. D. Olds, Jr.; Extracting coconut meat.
- 1,554,571, September 22, 1925, C. H. Gentel; Coconut shredding machine.
- 1,577,953, March 28, 1926, R. J. Carter; Coconut splitter.
- 1,612,087, December 28, 1926, R. D. Zucker; Preserving coconut.
- 1,626,361, April 26, 1927, F. R. Schmitt, Shelling coconuts.
- 1,645,600, October 18, 1927, J. F. Kohler; Coconut shelling machine.
- 1,679,386, August 7, 1928, D. Tenney,- to Rector Tenney Co.; Preserving moist comminuted coconut or other foods.
- 1,713,681, May 21, 1929, B. G. H. van der Jagt,- 1/3 to Z. van der Bergh and 1/3 to F.A.J. van Kuyk; Process; plant, and apparatus for the industrial treatment of coconuts and their constituents, particularly coconut fibers.
- 1,732,757, October 22, 1929, J. F. Kohler; Nut-paring machine (for coconut kernels).
- 1,779,505, October 28, 1930, B. G. H. van der Jagt; Preparation of coconut fibers for spinning and weaving.
- 1,781,215, November 11, 1930, G. Celaya; Machine for husking coconuts.



- 1,860,745-6, May 31, 1932, H. C. MacDougall,- to Franklin Baker Co.;  
Art of shelling coconuts.
- 1,882,657, October 18, 1932, E. Elbd; Recovery of cocos fibers.
- 1,951,804, March 20, 1934, H. C. MacDougall,- to General Foods Corp.;  
Paring device (for coconuts).
- 1,992,479, February 26, 1935, S. Estrada, E. Mauri, and A. Ivey; Apparatus  
for extracting the milk of a cocoanut.
- 1,998,375, April 16, 1935, E. Luque,- to Luque and Fuertes; Process for  
producing essence of coconut and synthetic coconut water.
- 2,038,904, April 28, 1936, S. J. Rand,- to A. J. Gibbs; Dehydrating machine  
(for drying coconut).
- 2,044,418, June 16, 1936, S. L. Casella,- to Franklin Baker Co.; Coconut  
paring machine.
- 2,062,853, December 1, 1936, P. T. Wright; Method of treating coconut shell  
(for making ornamental articles).
- 2,079,030, May 4, 1937, R. T. Northcutt; Powdered food product (from coconuts)  
and method of preparation.
- 2,147,751-2, February 21, 1939, R. T. Northcutt; Coconut (food) product and  
process of making.
- 2,156,406, May 2, 1939, A. F. Stagmeier,- to General Foods Corp.; Method of  
treating nuts (blanching Brazils, filberts, coconuts, and the  
like).
- 2,156,421, May 2, 1939, G. Austria; Shredder, for use in shredding coconuts  
and the extraction of juices and pulp from citrus fruits and the  
like.
- 2,190,105, February 13, 1940, S. H. Mock; Coconut grater (rotary, motor  
operated).



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- 174,527, February 3, 1921, L. M. Smith; Coconut preparations. Reviewed,- Chem. Abst., 16: 1821, 1922.
- 246,837, January 25, 1926, Z. van den Bergh, B. G. H. van der Jagt, and F. A. J. van Kuyk; Process and apparatus for the industrial treatment of coconuts and their constituents, particularly coconut fibres.
- 271,900, May 27, 1927, H. Westphalen; Preparation of coconut fibres for spinning.
- 313,016, December 5, 1927, B. G. H. van der Jagt,- to F. L. C. Barbour; Preparation of coconut fibres for spinning and weaving.
- 310,396, January 24, 1928, L. Thomas and E. Elöd; Production of fibres from coconut (husks, by steeping in hot water). (Same as German Patent 513,765, January 15, 1928.)
- 308,720, March 27, 1928, E. Elöd; Treating coconut fibers. Reviewed,- Chem. Abst., 24: 510, 1930.
- 399,277, June 10, 1932, E. V. Hayes-Gratze; Treatment of certain waste material (coir) obtainable from coconuts and other vegetable products.
- 474,593, November 3, 1937, E. Dyckerhoff; Machines for making sheets or slabs of fibrous material, e.g., wood wool, coconut fiber, asbestos, and a rapidly setting binder, e.g., gypsum.
- 499,976, May 1937, B. Thorne and F. C. Elliott; Husking nuts (coconuts).
- 479,240, February 2, 1938, B. van der Jagt; Preparing coconut fiber for formation into sliver. Reviewed,- Chem. Abst., 32: 5230, 1938.
- 499,539, January 25, 1939, A. S. Glen; Apparatus for drying vegetable substances such as coconut.
- 505,472, V. G. Lava; Food products from coconut meats. Reviewed,- Food Mfr., 14: 326, 1939.

NOTE: These references should be available for consultation in any comprehensive public or technical library or through the library of your State Agricultural Experiment Station. Patent descriptions may be obtained from the Commissioner of Patents, U. S. Patent Office, Washington, D. C., for ten cents (10¢) a copy for domestic and twenty cents (20¢) a page for foreign (stamps not accepted; coins used at risk of sender).



